

Caterlite

Food processor
Instruction manual



Model • Modèle • Modell • Modello • Modelo • Malli:
CJ107

Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT immerse the motor base in water.
- DO NOT attempt to process items that this machine is not designed for. This can damage the cutting attachments.
- DO NOT feed food into the appliance by hand or objects (like knives). ALWAYS use the pusher supplied.
- Always switch off and disconnect the power supply to the appliance when not in use, before cleaning and before putting on or taking off parts.
- Suitable for indoor and household use only.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Caterlite agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of reach of children.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Be extremely careful when handling blades and inserts, especially when assembling/disassembling and cleaning after use. **Blades are very sharp.**
- Do not operate with loose or damaged blades.
- Only use original Caterlite parts and attachments with this appliance.
- NEVER leave the appliance unattended when in use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Caterlite recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Insulation Continuity and Functional Testing.
- Caterlite recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Caterlite product.

Pack Contents

The following is included:

• Motor base	• Blade holder	• Emulsifying plate
• Driver	• Slicing blade	• Citrus juicer attachment
• Processing bowl	• Coarse grating blade	• Cone
• Blade adapter	• Fine grating blade	• Blender Jug, lid and lid plug
• Bowl cover	• Chopper blade (metal)	• Instruction manual
• Pusher	• Kneading blade (plastic)	

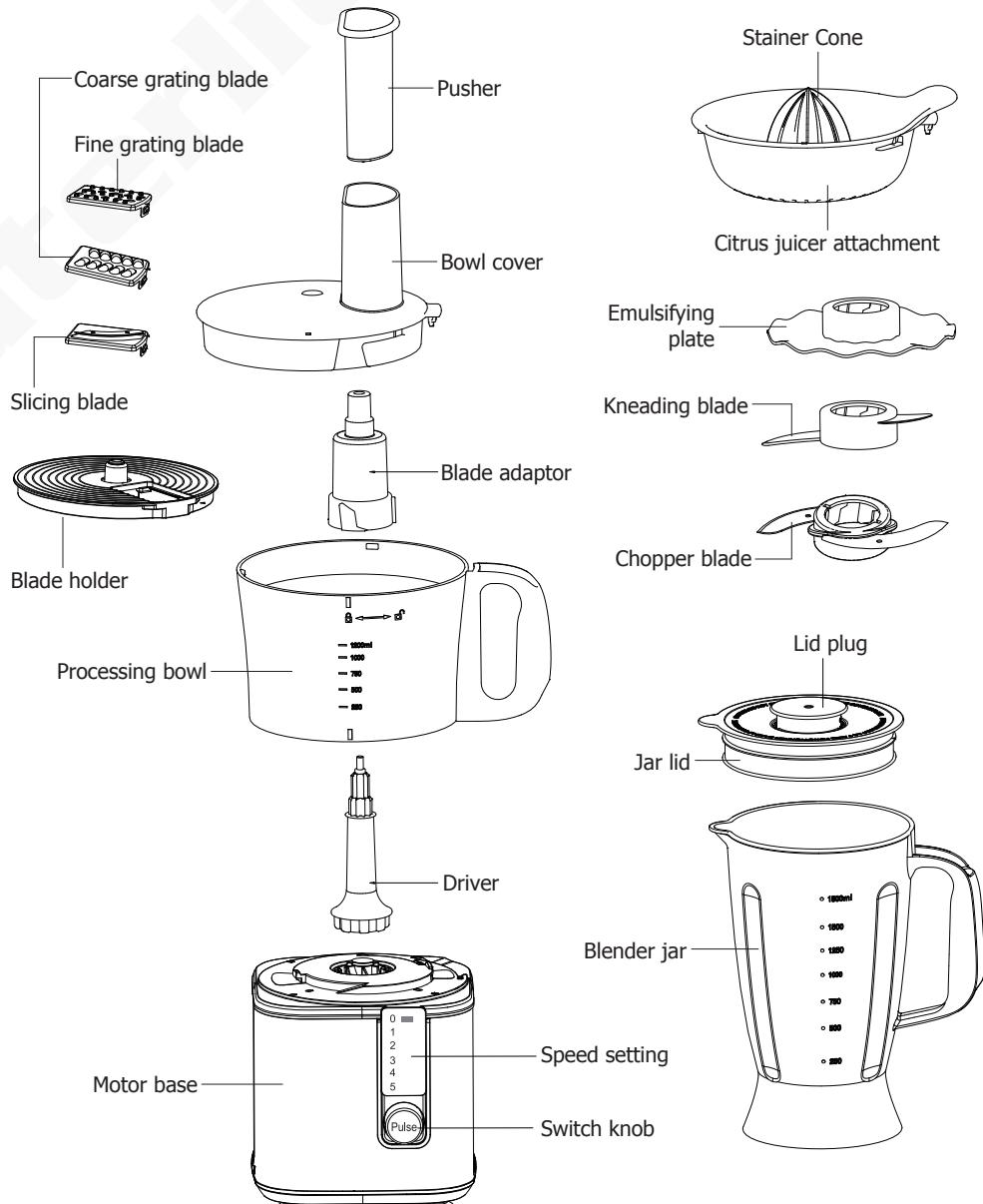
Caterlite prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Caterlite dealer immediately.

Installation

Remove the appliance from the packaging. Make sure that all protective plastic film and plastic coatings are thoroughly removed from all surfaces. Place the appliance on a flat surface, ensuring the suction feet on the bottom get a firm grip.

Knowing the appliance



Assembly

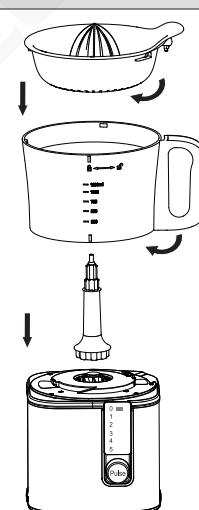
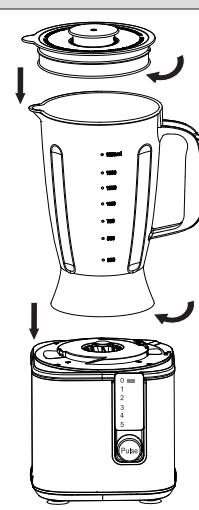
- Caterlite accept no responsibility for any injury caused by incorrect assembly/disassembly.**
- Cutting blade is sharp! Handle with care!**
- Equipped with a safety switch, the appliance will not start before the parts are securely mounted.**

Before assembly, ensure to:

- Disconnect the appliance from the power supply.
- Clean all cutting discs and parts that come into contact with food with warm soapy water. For details, refer to section "Cleaning, care & maintenance".
- Never immerse the motor base in water, nor rinse it under running water.**

Mounting Chopper blade	Mounting Kneading blade	Mounting Emulsifying plate														
1. Position Driver on motor base. 2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base. 3. Place blade adaptor onto the Driver.																
4. Place chopper blade onto the blade adaptor. 5. Turn the chopper blade to the right position.	4. Place kneading blade onto the blade adaptor. 5. Turn the kneading blade to the right position.	4. Place Emulsifying plate onto the blade adaptor. 5. Turn the Emulsifying plate to the right position.														
6. Place cover on bowl, turn clockwise until cover interlocks on bowl. 7. Place pusher into feeding chute																
Tips: <ul style="list-style-type: none"> Always keep the chopper blade inside the bowl before feeding food. Use pulse function for several times to avoid cutting too fine. Do not run for too long while cutting hard cheese or chocolate. Otherwise these materials will overheat and melt. Standard chopping time: 30-60 sec <table border="1"> <tr> <td>Food</td> <td>Quantity/weight per batch</td> </tr> <tr> <td>Chocolate</td> <td>≤100g</td> </tr> <tr> <td>Cheese</td> <td>≤200g</td> </tr> <tr> <td>Meat</td> <td>≤500g</td> </tr> <tr> <td>Tea or spice</td> <td>50~100g</td> </tr> <tr> <td>Fruit & vegetable</td> <td>100~300g</td> </tr> <tr> <td>Onion</td> <td>≤500g</td> </tr> </table>			Food	Quantity/weight per batch	Chocolate	≤100g	Cheese	≤200g	Meat	≤500g	Tea or spice	50~100g	Fruit & vegetable	100~300g	Onion	≤500g
Food	Quantity/weight per batch															
Chocolate	≤100g															
Cheese	≤200g															
Meat	≤500g															
Tea or spice	50~100g															
Fruit & vegetable	100~300g															
Onion	≤500g															
Tips: <ul style="list-style-type: none"> Always attach kneading blade into the bowl before feeding food. Standard kneading time: 30-180 sec <table border="1"> <tr> <td>Food</td> <td>Quantity/weight per batch</td> </tr> <tr> <td>Flour / Soft Cheese</td> <td>≤300g</td> </tr> <tr> <td>Egg</td> <td>≤5pieces</td> </tr> </table>			Food	Quantity/weight per batch	Flour / Soft Cheese	≤300g	Egg	≤5pieces								
Food	Quantity/weight per batch															
Flour / Soft Cheese	≤300g															
Egg	≤5pieces															
Tips: <ul style="list-style-type: none"> Emulsifying plate can be used to mix cheese and egg, to make mayonnaise and pudding rapidly. Do not use Emulsifying plate to knead flour. <table border="1"> <tr> <td>Food</td> <td>Quantity/weight per batch</td> <td>Time</td> </tr> <tr> <td>Egg</td> <td>2~5pcs</td> <td>30~70 sec</td> </tr> <tr> <td>Cheese</td> <td>125~350ml</td> <td>20sec</td> </tr> </table>			Food	Quantity/weight per batch	Time	Egg	2~5pcs	30~70 sec	Cheese	125~350ml	20sec					
Food	Quantity/weight per batch	Time														
Egg	2~5pcs	30~70 sec														
Cheese	125~350ml	20sec														

Assembly

Mounting the Slicing blade/ Grating blade	Mounting the Citrus juicer attachment	Mounting the Blender jar
<p>1. Position Driver on motor base. 2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base. 3. Install desired blade onto the blade holder. 4. Place blade holder onto the Driver. 5. Place cover on bowl. 6. Turn cover clockwise until cover interlocks on bowl. 7. Put food into the feeding chute. 8. Use pusher to push food down for processing.</p> <p>Tips:</p> <ul style="list-style-type: none"> Choose desired blade according to food type and your desired food shape to achieve. Push softly when feeding food. Pre-cutting food into smaller pieces according to the diameter of feeding tube. Feed gradually for better effect. When cutting soft food, choose lower speed to avoid the food turning soupy. If large quantity food needs to process, cut it for several batches. 1200ml for one batch. 	 <p>Tips:</p> <ul style="list-style-type: none"> Install the citrus juicer attachment as shown above. For citrus juicer function, please choose low speed setting "1". For use, cut citrus fruit in half and place on the stainer cone. Then press the fruit half gently against the stainer cone to squeeze juice. 	 <p>Tips:</p> <ul style="list-style-type: none"> Make sure the blade base is fixed tightly to the jar bottom. Put food into the jar. Install jar lid and lid plug properly. Put blender jar onto motor base vertically, then rotate jar clockwise to secure it in place.

Operation

Caution:

- This appliance incorporates a protective device against high temperatures. If appliance overheats, the unit will turn off automatically. After cooling down sufficiently (about 15 minutes), it will resume operation automatically.
- DO NOT run the appliance continuously for more than 1 minute.
- If operation is not finished within 1 minute, turn off the machine and let cool for at least 10 minutes before next round of use. If more than 5 rounds of operation are required, let the machine cool for at least 90 minutes to room temperature before the next 5 rounds. This can lengthen lifespan of the machine.
- Be careful when hot liquid is poured into the bowl or blender jar as it may be ejected out due to a sudden steaming.

1. Turn the switch knob to select speed setting "0", then plug in the appliance.
2. Turn the switch knob to select a suitable speed setting. The relative speed indicator light will illuminate and the appliance will start to work.
3. **Pulse function:** Press down the switch knob and hold to start. Release to stop.
4. After use, select the speed setting "0", then unplug and let the motor cool down.

Cleaning, Care & Maintenance

- Always disconnect from power supply before cleaning.
- Always allow to cool before cleaning.
- Let the motor come to a complete stop before disassembly and cleaning.
- Never immerse the motor base in water, nor rinse it under running water.
- Use warm, soapy water and a damp cloth to clean all removable parts.
- Dry thoroughly after cleaning.

Warning: Blade is sharp - handle with care.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Fuse in the plug has blown	Replace the plug fuse
	Mains power supply fault	Check mains power supply
	Parts not mounted securely	Mount the parts securely
Appliance stops working suddenly	Appliance overheats thus auto re-set is activated	Let the appliance cool sufficiently
Motor works while components do not run	Driver not installed correctly	Re-install the driver

Technical Specifications

Model	Voltage	Power	Current	Processing bowl Capacity		Dimensions h x w x d mm	Weight
				Max.	Liquid		
CJ107	220-240V~ 50-60Hz	750W	5A	2000ml	1200ml	385 x 200 x 245	3.3kg

Electrical Wiring

This appliance is supplied with a 3 pin BS1363 plug and lead.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



Caterlite parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.



Caterlite products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Caterlite.
Every effort is made to ensure all details are correct at the time of going to press, however, Caterlite reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo	Model • Modèle • Modell • Modello • Modelo
Food Processor	CJ107
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo	Low Voltage Directive (LVD) - 2014/35/EU Electrical Equipment (Safety) Regulations 2016 EN 60335-1:2012 +A11:2014 +A13:2017 +A1:2019 +A14:2019 +A2:2019 EN 60335-2-14:2006 +A1: 2008 +A11: 2012 +A12:2016 EN 62233:2008
	Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU - recast of 2004/108/EC Electromagnetic Compatibility Regulations 2016 (S.I. 2016/1091) EN 55014-1:2017 +A11:2020 EN 55014-2:2015 EN IEC 61000-3-2:2019 EN 61000-3-3:2013 +A1:2019
	Ecodesign energy-related products Directive 2009/125/EC Regulation (EC) 1275/2008 - Standby and off mode power consumption EN 50564:2011
	Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 (S.I. 2012/3032)
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante	Caterlite

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estandar(es) arriba mencionadas.

Date • Data • Date • Datum • Data • Fecha

Signature • Handtekening • Signature
• Unterschrift Firma • Firma

24th June 2022

DocuSigned by:

Ashley Hooper

B39382C9FD9C478...

DocuSigned by:

Eoghan Donnellan

D352874F7FAB460...

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo

Ashley Hooper

Eoghan Donnellan

Position • Functie • Fonction • Position
• Qualifica • Posición

Technical & Quality Manager

Commercial Manager/ Importer

Producer Address • Adres fabrikant •
Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore •
Dirección del fabricante

Fourth Way,
Avonmouth,
Bristol,
BS11 8TB
United Kingdom

Unit 9003,
Blarney Business Park,
Blarney,
Co. Cork
Ireland





UK	+44 (0)845 146 2887
Eire	
NL	040 – 2628080
FR	01 60 34 28 80
BE-NL	0800-29129
BE-FR	0800-29229
DE	0800 – 1860806
IT	N/A
ES	901-100 133

Caterlite

CJ107_EN_A5_v1_2022/07/21